

SOME TOOTHsome CANDY RECIPES : WHO IS MORE GULLIBLE? : CYNTHIA'S LETTERS : SHOPPING

HOW TO PRESERVE GINGER, CANTON STYLE; RECIPE BY MRS. WILSON

Crystallizing This Delicacy, Too—Recipes for Candied Lemon Peel

For Tempters Orange Straws—Save This Article for Future Reference

By MRS. M. A. WILSON

GINGER is the root of a ginger plant; it grows in the tropics and is reddish in appearance, with annual leafy stems. It grows freely in moist and swampy grounds and attains a height of four or five feet.

The root is dug when the plant dies or withers and is scalded and then scraped in order to prevent its sprouting again.

White ginger is a light buff color and is the finest grade. Green ginger root is used for making crystallized and preserved gingers.

To Preserve Ginger, Genuine Canton Style

Soak two pounds of green ginger root in warm water for twenty-four hours and then wash thoroughly, and place in a preserving kettle and cover with cold water. Bring to a boil and cook slowly until tender. This usually requires about seven or eight hours. The fireless cooker is the best method of cooking the ginger. Drain and then place

Four pounds of granulated sugar, One pint of boiling water, One cup of corn sirup

in a saucepan and then bring to a boil. Cook slowly until thick sirup and then add the prepared ginger and let simmer very slowly for one hour. Set aside overnight and then next day return to the range and heat slowly. Set away again and let stand in a cool place for the sirup. Add three cups of sugar to the sirup and bring to a boil. Add the ginger and let simmer slowly for four hours. Fill into sterilized one-half pint glass jars. Adjust the rubber lid and seal. Process in a hot-water bath for fifteen minutes and then remove, cool and store.

Crystallized Ginger

Remove the ginger from its sirup and when it is ready to jar let it drain for two hours. Cut into thin slices. Now boil the sirup until it candies and then return the sliced ginger to the sirup and let stand in a warm place until the ginger absorbs the sirup. Lift the ginger and place in the sun and let dry. Roll in granulated sugar and store in tin boxes lined with wax paper.

Candied Lemon Peel

Press the juice from the lemons and then place the rinds from one dozen lemons in a large pan and cover with

One gallon of water, Two cups of salt

Stir to dissolve the salt and then scrape the peel free of the pithy white lining and wash well. Place in a preserving kettle and bring to a boil. Cook until the lemon peel is very tender and then drain. Place

Four pounds of sugar, Four cups of white corn sirup, One cup of water

Stir well to dissolve the sugar and then bring to a boil and cook slowly for ten minutes. Add the well-drained lemon peel and simmer very slowly for two hours. Remove from the range and let stand in a cool place for twenty-four hours, then return to the range and heat very slowly to the boiling point and simmer for one hour. Set aside for twenty-four hours and then return to the range again and simmer very slowly until the sirup is nearly all absorbed in the peel and the skin of the lemon appears translucent and clear. Turn into a sieve to drain. When well drained roll in XXXX sugar and let dry well, then pack into tin boxes lined with wax paper and store in a cool place.

Orange peel may be candied by using the same methods.

Candied Orange Straws

Press the juice from six oranges and then turn the skin inside out, and with a blunt knife scrape away as much as possible of the white pithy part. With a sharp knife cut into thin matchlike sticks. Place in a deep saucepan and cover with cold water. Bring slowly to a boil and cook until tender and the straws can be pierced with a broom straw. Drain well and then place in a preserving kettle

Two and one-half pounds of granulated sugar, Two cups of white corn sirup

Heat sugar and sirup very slowly and then bring to a boil and cook for five minutes. Add the orange straws and simmer very slowly for three hours. Set aside and let stand in a cool place for twenty-four hours, then heat slowly to the boiling point and simmer again for two hours. Set aside overnight and in the morning heat very slowly until warm, and then turn into a sieve and let drain in a warm place. Then roll the straws in XXXX sugar. Pack into a tin box that has been lined with wax paper and place wax paper between each layer. Store in a cool, dry place.

Candied orange straws are a confection that may be used in many fancy desserts.

LEBANON CRUMB CAKE

LEBANON crumb cake. What does the name suggest to you? Well, it's sugar and spice and all things nice, and on the whole simply delicious. The top of it is that fine crumbly spicy mix that reminds you of nuts. Perhaps you have eaten it and wondered how to make it.

If you want to know just drop into THE VICTORIA THEATRE THIS WEEK

Any day or evening and see the scenario in which Mrs. Wilson demonstrates this, the latest "chapter" in her cooking movies. The Victoria is at 913 Market street.

The fine thing about it is a cake sufficiently large enough to serve six people only costing twenty cents.

The schedule for the other cooking movies for this week is as follows: QUEEN VICTORIA SPONGE CAKE

Monday and Tuesday, New Broadway; Wednesday and Thursday, The Bluebird, 2200 N. Broad street; Friday and Saturday, Point Breeze Theatre, 1638 Point Breeze avenue.

CHARLOTTE RUSSE

Monday, Tuesday and Wednesday, The Grand, Camden; Thursday, The Princess, Camden; Friday and Saturday, The Globe, Fifty-ninth and Market streets.

For copies of the recipes ask the box office at the theatre or send a self-addressed envelope, with one-cent postage stamp, to the Editor of Woman's Page, EVENING PUBLIC LEDGER.

Mrs. Wilson Answers Queries

No. 1195 My dear Mrs. Wilson—Will you kindly suggest any way to use the large quantities of wild cherries and elderberries available to many suburban residents of the city who read your paper? It seems almost a crime to see this fruit wasted. The wild cherry is now ripening and then elderberries can be harvested in August. Please suggest ways for immediate use, as well as for preserving.

Mrs. J. B. Use wild cherries or elderberries for making jellies and marmalades. Use recipe given Sunday, May 18, 1919, also June 9, 21 and 23, 1919.

No. 1194 My dear Mrs. Wilson—In the paper you gave a recipe for popovers, but you did not give the size of the measuring cup. All else was plain, and I should like to make them. Will you kindly tell me what size of measure I am to use?

J. L. The regulation one-half pint measuring cup is used. This cup has one-quarter, one-half, three-quarters and one cup, marked, on one side, and one-third, two-thirds and one cup marked on the other side, so that you can measure any amount given in any recipe.

No. 1198 My dear Mrs. Wilson—A few nights ago you printed in your columns some recipes for Chinese dishes. As one of the ingredients, you mention Chinese sauce. Can you tell how this sauce is made, or is it bought already prepared? I have not seen it on the market, perhaps because I was not looking for it.

Mrs. C. T. de S. Try the Chinese grocery stores or the high-class importing grocery specialty shops.

No. 1189 My dear Mrs. Wilson—Would you please publish a recipe for baked apples and baked peach dumplings? Also a good sauce to serve with them? Thanking you kindly beforehand.

Mrs. D. Make pastry as given in pie recipes, August 5, 1919. Roll out one-quarter inch thick and then cut into four-inch squares. Fill the center with the cored apples or pared peaches and add

Two tablespoons of sugar, One teaspoon of butter, and a slight dusting of nutmeg or cinnamon. Fold the dough about the fruit, pinching the edges firmly together, and place in a well-greased baking pan. Bake in moderate oven for thirty-five minutes. Serve with vanilla sauce.

Vanilla Sauce One-half cup of sirup, One-half cup of brown sugar, One cup of water, Three level tablespoons of corn-starch.

Stir to dissolve the starch and then bring to a boil and cook slowly for five minutes. Serve either hot or cold, adding one tablespoon of vanilla extract before serving.

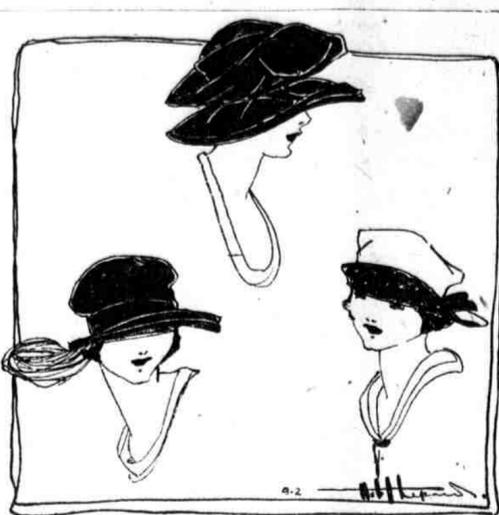
No. 1190 My dear Mrs. Wilson—I read your recipes every night and think they are very good. I would like to ask you how to make fudge, as I would like to know. I have made it, but it never comes out right.

Miss E. R. Use regular recipe, cooking until the mixture forms into a firm ball, when tried in cold water. Allow to cool and then beat. Pour in greased pan and mark into squares.

Hanging a Skirt To make hanging a new skirt easy slip an old skirt over the new and have some one place pins in the old skirt corners. Turn up the hem where the pins are and the new skirt will be the right length.

Ironing Is Easier After the towels are washed and still in the first rinse water, fold them just as if you were going to put them away. Then put them through the wringer into the bluing, and wring from the bluing still fairly folded. Hang over a clothes horse and let dry.

Three Attractive Fall Hats A Daily Fashion Talk by Florence Rose



The hats for fall are the kind that stay securely on the head. Any one of these would be appropriate for the girl who is going to college or the woman past her school days.

IT IS quite true that fashion is something of a pendulum and swings back and forth, bringing into vogue as it swings things for today that were old-fashioned yesterday; and it is equally true that in fashions as in other things there is nothing new under the sun and the only way to secure that which seems new is to delve back into historic costume and haul out something that was in vogue in bygone ages. All this is quite true, but it is likewise true that though fashion is a pendulum there is one style that she will not bring back, at least so long as there are motorists, or anything like motorists, and that is the hat that is not secure.

For you know it was the motorcar that was responsible for the passing out of fashion of the hat that simply rested on the head and was pinned to the hair by means of many hairpins. It was always a little uncertain in the wind, but worse than uncertain if you ventured with it in a motorcar. Then so-called automobile hats came into vogue; the mushroom hat was of that period. Crowns became larger and before long we had a hat or crown that really was a crown in the same sense that the crown on a man's hat is a crown.

So though we might like to see a radical change in hats, and though there may have been something attractive in those hats—they left a great deal of opportunity for our hair

to show beneath the brim—we shall probably never wear them again, for the simple reason that we are all more or less subject to the motor habit, and a hat that will not give adequate protection against the winds that breeze by us in a motorcar is not worth while.

So you see, although something radical was promised us for autumn, there is still the same tendency on the part of the hats that are now shown to cling securely to the head and to cover the hair. These hats here sketched are the sort that the young girl going off to college or boarding school would be wise in selecting, but none the less appropriate are they for the woman past her school years who wants a convenient little hat to wear now, and well into the cold months.

(Copyright, 1919, by Florence Rose.)

Miss Rose Will Help You

I am wondering just what color in your wardrobe will be most suitable for you. Or perhaps it is the present-day styles that perplex you. Miss Rose will be glad to give you the benefit of her advice. Address Miss Rose, woman's page, EVENING PUBLIC LEDGER. Send a self-addressed stamped envelope for personal reply. If none of the answers will be printed.

And So They Were Married

By HAZEL DEYO BACHELOR Copyright, 1919, by Public Ledger Co.

START THIS STORY TODAY

IT WAS strange in these days the difference Jane and Joy made in Ruth's own life, and the interest she took in everything concerning Jane's marriage. Ruth and Helen determined to help Jane in every way possible concerning her and it was Ruth who suggested that Jane should write another story, baiting her with the extra money it would give her to buy pretty things.

"Just think if you could sell something to one of the big magazines. How much would you get for it?" Ruth asked one day. It was Saturday afternoon and Ruth was in Jane's bedroom. Both girls were sewing, and outside the rain dripped drearily.

"About one hundred and fifty, I should think, but I get nervous whenever I think of trying, and all my ideas fly away."

But the thought obsessed her and she did begin a story, a few days later. During all this time, Jane was making a valiant effort to overcome her untidiness, but it was not working. Bob had gone west to take a position that had been offered to him in his own town, and without him to prod her, she lapsed often into her own careless way of living. When she thought of him she was ashamed, ashamed of leaving Joy to get as dirty as a baby could, ashamed of her own self for lack of personal daintiness.

One day Ruth ran up to see Joy when she knew that Jane would be at the office. She met Mrs. Mapes, the board-house keeper, on the stairs as she went up and that good woman held up her hands in despair.

"You just ought to see that poor child," she exclaimed wrathfully to Ruth. "She looks as if she hadn't any one to care for her at all. I declare it does make me angry with Mrs. Knowles; she has no business to have a baby."

Upstairs Ruth found Joy in a little one-piece dress that was filthy. The baby was weeping about the place and she would stumble and fall now and again, which added to her general appearance of neglect, and Ruth conceived the notion of giving the baby a bath and dressing her so that when Jane returned from the office hot and tired she would find the place and Joy fresh and ready to meet her. But when she had hunted all over she found for something to put on the child she could not find a single clean garment. She even called Mrs. Mapes upstairs and they searched together through Jane's untidy bureau drawers, but there was nothing to be found, not a single change of clothing for Joy, and not a clean thing for Jane herself.

"I'm going out to buy something," Ruth said finally with a glint of anger in her eyes. "If you'll keep an eye on Joy, Mrs. Mapes, I'll be back as soon as I can."

And she was off down the street determined to spend the money for something as soon as she came back for something that night. Ruth had about \$10 with her, and it was money that she had wanted for a new hat, but which she was going to sacrifice for Joy. It gave her an uplifted feeling that she had never had before. And when she finally reached one of the large department stores given over almost entirely to children's things, she felt a thrill that was as novel as it was exciting.

She bought a dress first because that

to make it attractive, no curtains, no arrangement of furniture, just the bare essentials and nothing else.

Ruth looked for Jane about 5:30, but at a quarter of six she had not put in an appearance. Ruth knew that she oughtn't to wait, it would take her half an hour to get home and nothing was ready for dinner, but she stubbornly sat on, while the clock ticked restless moments away.

At five minutes of six Mrs. Mapes tolled her way upstairs and knocked at the door. Ruth flew to open it.

"Mrs. Knowles just telephoned," she explained, her words coming between gasps.

"Yes?"

"She won't be home to dinner. Some one has asked her to stay downtown."

"Did you tell her I was here?"

"Yes, I did, and she said that was good, and she asked me to see if you would give Joy her dinner."

(Tomorrow, Ruth talks plainly to Jane.)

Please Tell Me What to Do

By CYNTHIA

Sentimental Letters

Dear Cynthia—I am corresponding with a young man and like to hear from him, but his letters are always so silly and "mushy." Now, Cynthia, what can I do to make him write me nice, sensible letters? I like to receive that kind instead of those mushy ones, but do not know just how to approach it. My replies I try to make as sensible and interesting as possible. I am sure this young man is capable of writing sensible letters, but I do not see why he does not do it.

SWEET SIXTEEN

Since he does not take the hint by following your good example, I would come right out with it and ask him to please be sensible. Say you think it is so silly to be corresponding with him, but that it does spoil things for you for him not to be willing to talk about the things you want to talk about.

Answers Anxious

Dear Cynthia—I also am interested in your column. I wish to say a few things in regard to "Anxious," who seems so sure that girls always want to have a fuss made over them.

I am going to dispute his point. All girls do not want a fuss made over them.

I do not think my views are different because I live in any other state, for I have traveled a bit and girls are the same everywhere. "Anxious" should bear in mind that there are different kinds of girls, just as he has pointed out that he is different from some other chaps. I go with a bunch here who all go to the same church. When I say "church" do not think we are over-pious. We are not, decidedly not, for we like a good time as well as any other young crowd of people. The boys do not compliment the girls or make a fuss; indeed, the girls do not expect it. Our crowd has been going together for a few years, but it was the same when we were first acquainted. I myself fell well, sort of "funny" when a fellow

compliments me continually. Not that I have not had a chance to get used to it; I simply do not like it. I want to congratulate "Anxious" upon not liking to say things he does not mean. There are few enough chaps who feel that way enough to make a girl appreciate one when she meets that kind.

ATLANTIC CITY

Wants Readers to Answer

Dear Cynthia—I am only sixteen and I know I am too young to pay my whole attention to one girl, but I can't help it. I did go with a young lady eighteen years old whom I learned to like very much, but I found out she was not the girl for me. She found out that I did not take a great interest in her any more, so we dropped one another. I now go with a young lady seventeen. She seems to be the right sort of girl I want because she is not easily led. Her birthday comes in September. What would make a nice present for her? I want some reader to answer this: Why does a girl that can dance well and a good-looking take an interest in a fellow that can't dance or is not good-looking, but a good dresser?

FRENCHY

Send her a nice book or a pretty box of note paper or a fine box of candies. For the rest, as you want readers' opinions, we'll print any answers that may come.

Love in the Park

Here, in the city park, The robin sing and mate, High in the ancient elms The nesting sparrows prate.

Here, where the fountains play, The pleasant summers o'er, Lovers unheeding come To whisper and adore.

Robins and sparrows mate, And shy young human things, Seeing the wood-birds and their mate, Of immemorial springs.

Deep as an ocean voice, From restless dawn to dark, Thunders the city's toll To peace in the dreaming park.

Here, where the poets said The land could never be, Lover and lass have found, An unending Arcady!

—A. W. Peach, in McCall's.

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ARE WOMEN OR MEN MORE SUSCEPTIBLE TO FLATTERY?

There Are Two Definite Brands of It, Therefore There Are Two Sides to This Story

ARE men or women more susceptible to flattery?

Answering off-hand, a woman will tell you a man is, and a man will tell you a woman is. So there you are! Who is right? Personally, I think you have to look into the brands of flattery before you decide. There is the kind that deals with personal appearance, with accomplishment and all the exteriors of life, and then there is the subtle sort that skips all this and simply flatters by soulful looks and hand-clasps.

Each sex has its own particular susceptibility. The man thrives and beams under the influence of the first named brand. Tell him he looks well in a Palm Beach suit; tell him he looks like an actor, and he is yours for the evening. But a woman is different. Women have made more or less a science of appearance, and they know too well their good points and their bad points to gullibly swallow every clumsy compliment paid by a man. A

woman knows just how really pink or really not pink her cheeks are; she knows whether her eyes are actually purple blue, or whether it is just the carefully chosen lavender facing that makes them look so. No, it is not the outright flattery that sweet the pitfall for a woman at all. Sweet nothings are her stumbling block!

Let a man speak ordinary words with a look that seems to exclude every other girl in the world, and the girl will go to her dreams that night with her soul soaring in the clouds. He is in love with her! Well, maybe he is. But it is safer and surer to believe he isn't until he brings the affair to a climax with something more tangible than an intense glance. Yet, how many girls wait for practical proofs before they believe a man really loves them? They swallow the implied love story—hook, line, bait and sinker—before a word on the subject of marriage has been spoken. And, after all what, in cases like these—love stories that so often never come true—are girls doing, but gullibly accepting subtle flattery?

IT SEEMS to me this matter of the susceptibility of men and women to flattery is very clear cut. For every ounce of the outright sixteen-ounces-to-the-pound variety a man eats out of a woman's hand, somewhere in the world there is a rose-colored cloud of a different sort of it, subtly put together by a man, sweetly seeping itself into a woman's heart. Poor gullible things, all of us! Shall we pity or laugh at each other?

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FRENCHY

Send her a nice book or a pretty box of note paper or a fine box of candies. For the rest, as you want readers' opinions, we'll print any answers that may come.

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THE WHOLESOME BAKING POWDER Go buy it today!



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The sweetness of the corn



PHOTOPLAYS

PHOTOPLAYS THRU Stanley COMPANY OF AMERICA

Alhambra 12th, Morris & Passyunk Aves. Mat. Daily at 2. Evngs. 8:45 & 9. ELSIE FERUGSON in "A SOCIETY EXHIBIT"

APOLLO 52D & THOMPSON STS. ALMA RUBENS in "THE CAREER OF CATHERINE BUSH"

ARCADIA CHESTNUT Below 10TH WALLACE REID in "THE VALLEY OF THE GIANTS"

BLUEBIRD BROAD STREET AND SHIPLEYLANA AVE. FANNIE WARD in "COMMON LAW"

BROADWAY Broad & Snyder Aves. 2:45 & 9 P. M. NORMA TALMADGE in "THE WAY OF A WOMAN"

COLONIAL Gth. & Maplewood Aves. 10 A. M. to 11:15 P. M. MABEL NORMAND in "MICKLEY"

DARBY DARBY PA. MARY ANNETT'S BATHING GIRLS IN FERBON

EMPRESS MAIN ST. MANAYUNK CATHERINE CALVERT in "THE CAREER OF CATHERINE BUSH"

FAMILY THEATRE—1811 Market St. 9 A. M. to Midnight. GERALDINE FAIRBANK in "MARIA ROSA"

FAIRMOUNT 20th & GIRARD AVE. ETHEL LEE in "THE SPORTING CHANCE"

56TH ST. THEATRE—Below Spruce. OLIVE THOMAS in "PRUDENCE ON BROADWAY"

GREAT NORTHERN Broad St. at Erie 7:45 & 9 P. M. CLARA KIMBALL YOUNG in "THE BETTER WIFE"

IMPERIAL 90TH & WALNUT STS. MARY PICKFORD in "THE SPORTING CHANCE"

LEADER 41st & LANCASTER AVE. CATHERINE CALVERT in "THE CAREER OF CATHERINE BUSH"

LIBERTY BROAD & COLUMBIA AVE. MATINEE DAILY CHARLES RAY in "BILL HENRY"

333 MARKET STREET THEATRE CATHERINE CALVERT in "THE CAREER OF CATHERINE BUSH"

MODEL 425 SOUTH ST. ORCHESTRA ONLY DAILY 1 to 11. ALL-STAR CAST in "WHY GERMANY MUST FAY?"

OVERBROOK 63D & HAYWARD HALE HAMILTON in "HIS BROTHER'S PLACE"

PRINCESS 1018 MARKET STREET 8:30 A. M. to 11:15 P. M. BERT LITTLE in "EASY TO MAKE MONEY"

RIALTO GERMANTOWN AVE. AT 7TH & PENNSYLVANIA ST. BRYANT WASHINGTON in "A VERY GOOD YOUNG MAN"

RIVOLI 62D AND RANSON STS. MARY PICKFORD in "DADDY LONG LEGS"

REGENT MARKET ST. Below 17TH DOROTHY GALE in "NOBODY HOME"

RUBY MARKET ST. Below 7TH ETHEL CLAYTON in "A SPORTING CHANCE"

SAVOY 1211 MARKET STREET 8 A. M. to MIDNIGHT BRYANT WASHINGTON in "A VERY GOOD YOUNG MAN"

STANLEY MARKET ABOVE 16TH 11:15 A. M. to 11:15 P. M. ELSIE FERUGSON in "THE WITNESS FOR THE DEFENSE"

VICTORIA MARKET ST. AB. STS. CHARLES RAY in "THE EQU CRATE WALLOW"

When in Atlantic City Visit the Colonial Theatre "THE RED LANTERN"

The Question Corner

Today's Inquiries

- 1. Who is Paul Poiret?
2. What is the birthstone for September?
3. What is the birthday flower for this month?
4. Is it correct to wear a hat down to dinner in a hotel when one is living there?
5. How can the callus be removed from the palms of the hands?
6. What will remove stains made by acid fruits?

Yesterday's Answers

- 1. The approximate number of Girl Scouts in America is 60,000.
2. In the game of "Ditto" the players sit around silently in a circle and laughter is forbidden. The leader makes certain motions and the others have to copy them exactly without smiling or making any sound. For instance, the leader puts the next player's hair, etc.
3. Brown is to be the most fashionable color for this fall.
4. "No hewders" that can be used for chry cleaning at home are French chalk or magnesia, fuller's earth and corn meal.
5. To clean with these powders, warm first and then spread on the material, rubbing in with either the hands or a brush. Let the powder remain on several hours and put fresh meal or powder on as soon as the old becomes soiled. Let the powder stay on all night or a couple of days when necessary.
6. Use an old spectacle case for a coin case.

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